



Session	Microbial Protein & Microbial Oils Transition Players
Title	From sidestreams to mycoproteins: Harnessing Filamentous Fungi in AI-Driven Fermentation Systems
Company	Norwegian Mycelium (NoMy)
Speaker	Jorge Ferreira
Keywords feedstock (max 2)	liquid sidestreams
Keywords technology (max 2)	biomass fermentation
Keywords End-Product (max 2)	feed food
Abstract:	
Every year, billions of liters of nutrient-rich sidestreams from the food industry are discarded, creating a huge environmental burden and a costly problem for producers. At the same time, demand for protein is set to increase by 50% by 2050. Our food system is already operating beyond planetary boundaries, and unless we act, this will become a global food security crisis. NoMy has developed technology to address both of these issues with one solution: fungi and its amazing thread-like body mass called mycelium, embedded into AI-driven fermentation systems. For thousands of years, fermentation has been part of food production — from bread and cheese to beer and wine. At NoMy, we are applying this proven practice of fermentation not just to transform foods - but food systems - by converting the wasted food ingredients into nutritious, sustainable fungal proteins for feed and food applications. The result is a new class of versatile ingredients that flow back into the food value chain — reducing waste, cutting emissions, and unlocking new sources of proteins. This creates value for business, society, and the planet — contributing to ten of the UN Sustainable Development Goals. In less than four years, we’ve grown into an international team based in Oslo, with a subsidiary in Japan.	